

Dan's Candy Bacon

By

Dan Drake

1 pound Thin Sliced Bacon
1 Cup of Light Brown Sugar

Place the bacon on the grill as a combined slab (do not break apart). Apply ½ cup of brown sugar to the top of the bacon and pat down firmly. Cook at 250° for an hour. Turn the bacon over and break apart with a pair of tongs. Arrange in a pile once broken up. Apply the remainder of the brown sugar to the top. Cook for another hour at 325° or until crispy. Remove from the grill and chop into 2 inch pieces and serve.